

NACUFS (2025)

Residential Dining Facility of the Year

Foodie

Stevens Institute of Technology

Introduction:

Marketing plays an essential role in the college dining experience, driving engagement, and elevating student satisfaction. At Stevens Dining, we've reconceptualized our social media strategy, leading to substantial growth and enhanced connections with our Stevens community. By collaborating with student groups, we have created an unparalleled dining experience beyond serving meals – we've built a culture of inclusivity, excitement, and innovation. From creative promotions to interactive digital content, our approach keeps students informed and engaged. This year, we've pushed the boundaries, elevating dining beyond expectations and setting a new standard for campus culinary experiences.

Essay:

Marketing has transformed the dining experience at Stevens, making it more than just a place to eat—It's now a space for engagement, community, and innovation. One of our biggest drivers of this transformation has been our revamped social media strategy. Since August, our social media presence has skyrocketed, with nearly 320,000 views and an 850% increase in accounts reached. In February alone, we set a goal of 100,000 views in one month – and we achieved it. Additionally, our follower account has grown by 28%, strengthening our digital connection with students.

This success stems from a deep understanding of our audience. We carefully analyze what students want to see online, tailoring our content to be more engaging, relevant, and interactive. This approach has significantly amplified our reach, making it easier than ever to keep students formed and excited about campus dining.

Beyond social media, our collaboration with student organizations has led to an incredibly diverse range of events. From cultural celebrations to our widely popular Chopped competitions, We've created experiences that bring students together. By continuously pushing boundaries, Stevens Dining is setting a new standard for campus dining –One where food, Fun, and community go hand in hand.

Introduction:

Stevens Dining nutrition services educate the campus community on health, nutrition, and well-balanced eating while expanding pallets and improving food choices. Our full-time dietitian, Carmine Ingenito, MS, RD, CDN, CSSD, specializes in sports nutrition, offering expert guidance to help students meet their dietary needs. Through personalized support and campus-wide initiatives, Carmine fosters a culture of wellness, ensuring students have the tools to make informed, healthy choices. From navigating food allergies to optimizing nutrition for athletic performance, Stevens Dining remains committed to providing expert resources that enhance the overall dining experience and promote lifelong healthy habits.

Essay:

Stevens Dining is dedicated to enhancing the campus community's understanding of health, nutrition, and balanced eating. Leading these efforts is Carmine Ingenito, MS, RD, CDN, CSSD, A sports nutrition specialist who has made a significant impact through education and engagement. Carmine has hosted nearly 45 events reaching over 1000 students through mindful eating workshops, Teaching Kitchens, and team counseling sessions. His initiatives have driven a 125% increase in Teaching Kitchen attendance, providing students with hands-on culinary and nutrition education. His work extends to allergen-friendly dining. Under his leadership, the Delicious Without station – free of the top nine major allergens – has seen a 200% increase in production, reflecting its growing popularity among both food-allergic individuals and the general Stevens community. Beyond group events, Carmine provides individual nutrition counseling, offering personalized guidance to students on topics such as meal planning, food allergies, sports nutrition, and overall wellness. He also ensures religious dietary accommodations are met by collaborating with student groups, attending Shabbat dinners with the Jewish students union, and working closely with the Muslim students association on Ramadan dining needs. Stevens Dining has transformed into a more robust, ensuring every student has access to nutritious and accommodating meal options

Introduction:

At Stevens Dining, we believe food should be as enjoyable as it's nourishing. Our chefs have the creative freedom to craft original menus using fresh, authentic ingredients, and sharing that every dish satisfies a variety of tastes. We celebrate diversity by offering a menu that caters to all dietary preferences, from gluten-friendly and Halal to vegan and vegetarian options. Our ingredients are sourced locally from the tri-state area, promoting sustainability and supporting local farmers. By listening to our guests and incorporating their feedback, Stevens Dining ensures a personalized enjoyable dining experience that meets the needs of every student.

Essay:

At Stevens Dining, we are committed to providing a dining experience that combines flavor, variety, and nutrition. Our chefs have the creative freedom to craft menus with fresh, authentic ingredients, offering a diverse selection that satisfies every craving. We cater to all dietary preferences with options like gluten-friendly, Halal, vegan, and vegetarian dishes. Our eight-week menu cycle is available online at all times, ensuring students always have something new to look forward to.

We pride ourselves on offering stations that meet the diverse pallets of our students. This includes our Pizza, Exhibition Station, Pasta Station, Salad Bar, Deli, Homestyle, Rotisserie, Dessert Station, and Grill. We also feature the Delicious Without station, which is free from the top nine major allergens, ensuring a safe and inclusive dining auction for all. In addition, we are excited about the upcoming Fuel Station, Which is catered specifically to student-athletes, offering meals designed to fuel performance and recovery.

We believe that by listening to our guests and incorporating their feedback through surveys and social media chat back, We continuously improve our menu and services. At Stevens Dining we are dedicated to offering a healthy, diverse, and enjoyable dining experience for every student.

Introduction:

Pierce dining hall offers a vibrant and dynamic dining experience, where delicious food meets an engaging atmosphere. Upon entering, the aroma of New York-style pizza and freshly cooked pasta fills the air, while the exhibition station showcases chefs preparing entrées right before your eyes. The deli station offers a daily sandwich special crafted by our friendly staff. The layout is designed to guide seamlessly from station to station all while enjoying the stunning view of the New York City Skyline. With fresh flavorful dishes and visually appealing presentations, Pierce dining hall creates an unforgettable dining experience for all.

Essay:

Pierce Dining Hall offers an immersive and dynamic dining experience where great food and a vibrant atmosphere come together. As you enter, the enticing aroma of New York-style pizza and freshly prepared pasta welcome you, immediately setting the stage for an unforgettable meal. The exhibition station offers a live cooking experience, where cooks prepare hot entrées in front of your eyes, adding an interactive touch to the dining experience. The deli station features a daily sandwich special crafted by our personable dining staff, ready to satisfy any craving.

We use fresh herbs, citrus, and aromatics to brighten our food, making it both visually appealing and delicious. The attention to food presentation shows that every dish is not only appetizing but also perfect for food photography in the age of social media.

The open layout of Pierce dining hall allows students to easily flow from one station to another, all while enjoying the breathtaking views of the New York City skyline through the floor-to-ceiling windows. This design enhances the overall dining experience, allowing guests to enjoy their meals in a space that is as inviting as the food itself.

Introduction:

At Stevens Dining, we are committed to providing students with convenient and flexible dining options that fit their busy lifestyles. With hours extending from 7 a.m. to midnight, we ensure that early risers, night owls, and athletes alike have access to fresh, delicious meals throughout the day. Our integration with Grubhub allows students to skip lines and order ahead, making dining more efficient. Beyond convenience, we prioritize sustainability and community support through partnerships with local farms, waste reduction programs, and food drives. Our efforts, including the meal swipe donation program, foster a supportive campus environment while promoting environmental responsibility.

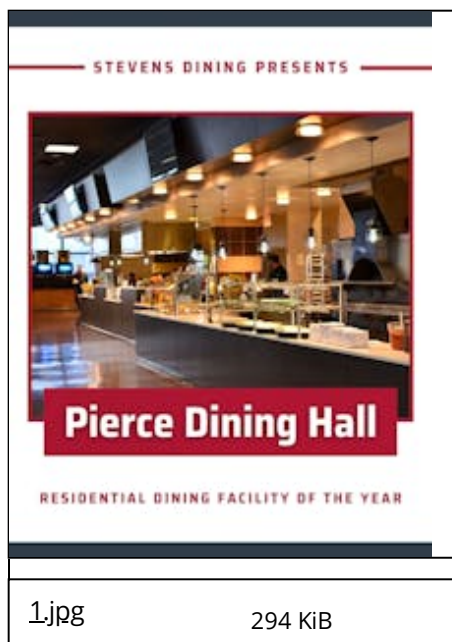
Essay:

We are dedicated to providing flexible and convenient dining options for our busy student body, operating daily from 7 a.m. to midnight. Whether you're an early riser, late-night studier, or athlete with a packed schedule, there's always time to grab a meal or snack that fits your needs. To ensure a seamless dining experience, we've introduced mobile ordering through Grubhub, allowing students to skip long lines and order ahead.

Beyond convenience, we emphasize sustainability and community. Stevens Dining works closely with local farms, ensures waste reduction through recycling programs, and hosts food drives to support local charities. In the Fall 2024 semester, we also introduced a reusable coffee cup program, offering a discount to those who bring their reusable mugs to any cafe on campus. Stevens Dining has also worked closely with the student government to start a meal swipe donation program for students to donate up to 10% of their meal swipes to those on campus facing food insecurity.

These initiatives not only minimize our environmental impact but also help create a stronger bond with our community. From Grubhub Dining Dollars to community outreach, Stevens Dining continually adapts to meet student needs while supporting the local economy and sustainability.

Log in to nacufs.awardsplatform.com to see complete entry attachments.



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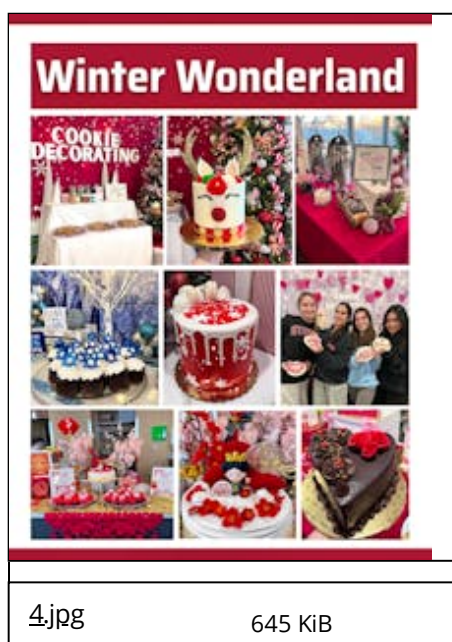
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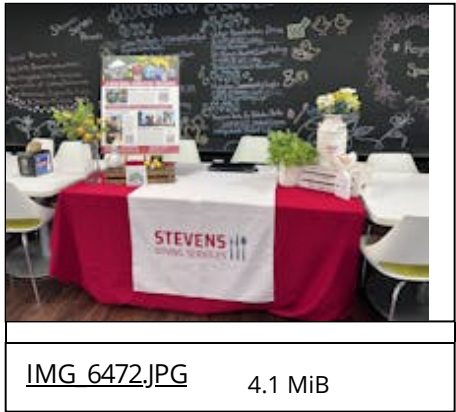


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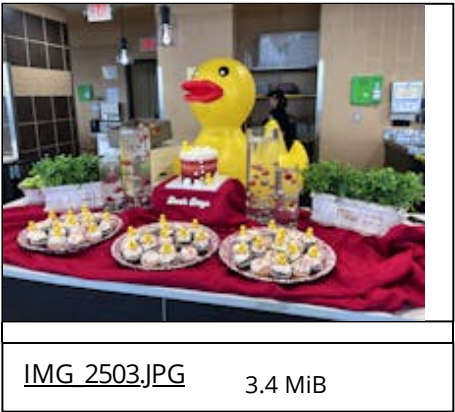
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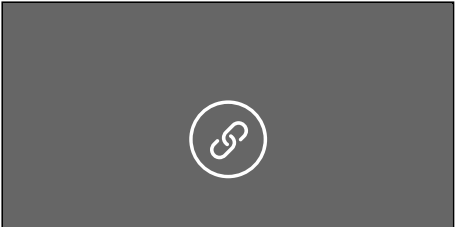
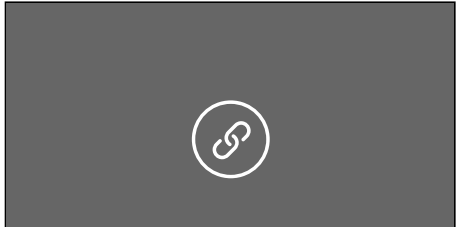
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